NEW ENGLAND FARMER.

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Domestic Economy.

FRYING is often a convenient mode of cookery,—it may be performed by a fire which will do for roasting or broiling; and by the introduction of the pan between the meat and the fire, things get more equally dressed.

A frying pan should be about four inches deep, with a perfectly flat and thick bottom, with perpendicular sides, and must be half filled with fat. Good frying is, in fact, boiling in fat. To make sure that the pan is quite clean, rub a little fat over it—and then make it warm and wipe it out with a clean cloth.

Be very particular in frying never to use any oil, butter, lard, or drippings, but what is quite clean, fresh, and free from salt. Any thing dirty spoils the look; any thing bad tasted or stale spoils the flavor;—and salt prevents its browning.

Fine olive oil is the most delicate for frying;—but to have the best oil is very expensive, and bad oil spoils every thing that is dressed with it.

For general purposes, and especially for fish, clean fresh lard is not near so expensive as oil, and does almost as well, except for cutlets or collops. Butter often burns before you are aware of it, and what you fry will get a dark and dirty appearance.

Cooks in large kitchens, where there is a great deal of frying, commonly use mutton or beef suet, clarified;—if from the kidney the better.

The mode of clarifying beef or mutton suet, prescribed in the Cook's Oracle, is as follows: Cut the suet into thin slices, pick out all the veins and skins, &c. and put it into a thick and well tinned sauce pan, and set it over a very slow stove, or in an oven, till it is melted; you must not hurry it,—if not done very slowly it will acquire a burnt taste you cannot easily get rid of; then strain it through a hair sieve into a clean brown pan. When quite cold, tie a paper over it and keep it for use.

Dripping, if nicely clean and fresh, is almost as good as any thing,—if not clean, it may be clarified as follows:—Put your dripping into a clean sauce pan over a stove or slow fire; when it is just going to boil, skim it well, let it boil, and then let it stand till a little cooled, then pour it through a sieve into a pan.

Whatever fat you use, after you have done frying, let it remain in the pan for a few minutes, and then pour it through a sieve into a clean basin—it will do three or four times, as well as it did at first, i. e. if it has not been burned, but *Mem.* the fat you have fried fish in must not be used for any other purpose.

To know when fat is of a proper heat, according to what you are to fry, is the great secret of frying.

To fry fish, parsley, potatoes, or any thing watery, your fire must be very clear and your fat quite hot, which you may be pretty sure of, when it has done hissing, and is still. We cannot insist too strongly on this point; if the fat is not very hot, you cannot fry fish either to a good color, or firm and crisp.

To be quite certain, throw a little bread into the pan; if it fries crisp, the fat is ready; if it burns the bread it is too hot.

The fire under the pan must be clear and sharp, otherwise the fat is so long before it becomes ready, and demands such attendance to prevent the accident of its catching fire, that the patience of the cooks is exhausted, and they frequently, from ignorance, or impatience, throw in what they are going to fry, before the fat is half hot enough. Whatever is so fried will be pale and sodden, and offend the palate and stomach, not less than the eye.

Have a good light to fry by, that you may see when you have got the right color; a lamp fixed on a stem with a loaded foot, which has an arm that will lengthen out, and slide up and down like a reading candlestick, is a most useful appendage to hitch upon fire places, which are very seldom light enough for the nicer operations of cooking.

After all if you do not thoroughly drain the fat from what you have fried, especially those things that are full dressed, your cooking will do you no credit.

The dryness of fish depends much on its having been fried in fat of a due degree of heat, they are then crisp, and dry in a few minutes after they are taken out of the pan, when they are not, lay them on a soft cloth before the fire, turning them occasionally, till they are.—*Cook's Oracle.*

In a treatise on Domestic Cookery, appended to the last American edition of the Domestic Encyclopedia, we have the following directions.

If fish is to be fried or broiled, it must be wrapped in a nice soft cloth after it is well cleaned and washed. When perfectly dry, wet with an egg if for frying, and sprinkle the finest crumbs of bread over it, if done a second time with the egg and bread the fish will look much better; then having a thick bottomed frying pan on the fire, with a large quantity of lard or dripping boiling hot, plunge the fish into it, and let it fry middling quickly till the color is a fine brown yellow, and it is judged ready. If it is done enough before it has obtained a proper degree of color, the cook should carefully take it up, and either place it on a large sieve turned upwards, and to be kept for that purpose only, or on the under side of a dish to drain; and if wanted very nice, a sheet of cap paper must be put to receive the fish, which should look of a beautiful color, and all the crumbs appear distinct; the fish being free from all grease. The same dripping, with a little fresh, will serve a second time. Butter gives a bad color; oil fries of the finest color for those who will allow the expense.

Garnish with parsley. This may be done after the fish is fried.

ECONOMY OF DRESSING INFERIOR PIECES OF MEAT.

The coarse pieces of meat, when skillfully cooked, are nearly equal to the best. For instance, the tripe, when cleaned, may be stewed, boiled, broiled, soused, or dressed in pepper pot—the leg made into soup, and the gristly part into a jelly—the coarse part of the leg made into alamode beef, to which the cheek may contribute—the heart roasted with savory stuffing—the kidneys well washed, and broiled and eaten with fried onions. The liver also of a young beef creature, when broiled, is by many preferred to the best steak, and is thought to be very healthy and easy of digestion.

Connected with this is the re-dressing of cold meat, of which most delicious dishes can be made, by means of carrots, turnips, leeks, sweet herbs: full as savory as the original joint.

To this may be added the use of bones. By digesting the shanks of mutton and beef for a fortnight in dilute muriatic acid, (spirit of sea salt) I have procured jelly in the same shape as the bone, easily and perfectly soluble in hot water and fit for soup. Hence the theory of the use of ground bones in agriculture, as a manure for land. These suggestions will amount (if put in practice) to some pecuniary value, in the course of a year. The motto of a cook should be, no waste, no want.

To give flavor and gratify the palate you must keep up a regular stock and assortment of flavoring articles; and the mistress of the house ought to have a part of the garden, and a room in the house as a store room, under her sole dominion without intrusion.—*Domestic Encyclopedia.*

Vessels for boiling and stewing should have covers to fit close, and then a very gentle fire will keep them constantly boiling. Steam carries off the heat very rapidly, and should therefore be kept within the vessel. Steaming meat and vegetables is said to be a good mode of cooking, if the apparatus is not too expensive. Simmering makes meat tender, boiling makes it hard; of course a slow fire is the best, whenever a soup or what some call a stew is the object.

Correspondence.

GEOLOGICAL AND AGRICULTURAL SURVEYS.

To the Editor of the New England Farmer,

SIR,—While many of the good citizens of Massachusetts are deeply engaged in meditating schemes for improving the art of husbandry, adopting judicious plans for encouraging a spirit of emulation, by liberally granting premiums to industry and invention; it may not be unreasonable to conclude that those gentlemen whose office it is to conduct the affairs of the agricultural societies in this state, will readily take into consideration any subject which can materially benefit the cause in which they are enlisted. The subject, to which the attention of those gentlemen is now invited, is that of procuring geological and agricultural surveys.—Some part of the funds appropriated in premiums by the county societies might, perhaps, be more advantageously used in taking surveys of their respective counties. Those objects in the natural world, which are every day presenting themselves to our sight, demand a share in the study of every one. Our citizens, it is presumed, are so well aware of this fact, that they would provide themselves, at least, with the surveys of their own counties: this will not on-

ly afford them an opportunity of gratifying their taste, but the superior gratification of exercising their charitable dispositions in releasing their societies from the expences of publication. That science, united with practical agriculture, is useful for rendering theory more perfect, is a point fully established, and nothing is better fitted to awaken the attention of the curious farmer, call his genius into action, and fit him for correct and useful observation, than an intimate knowledge of the soil he cultivates. B.

Hampshire County, April 27, 1824.

LEACHED ASHES AS A MANURE.

To the Editor of the New England Farmer,

SIR,—I wish to inquire of you and of your correspondents, your opinion relative to the usefulness of leached ashes as a manure. Residing near a pot-ash establishment, I can obtain this substance with little cost, but am prevented a plentiful use of it by the opinion current among my neighbors, that the final affect of it will be detrimental to my land. As my experiments do not extend beyond three years back, I am not able to judge correctly on this question. So far, however, as my experience has gone, the result of it has been uniformly favorable. It is said, by those who are opposed to leached ashes, that they ultimately leave the land cold and lifeless, and almost incapable of resuscitation. Your ideas on this subject and those of any of your correspondents who may have made sufficient experiment, will no doubt be welcome to many agriculturalists, as they certainly will to your subscriber. B.

Buckfield, Maine, April 20, 1824.

BY THE EDITOR. We have but little experimental knowledge of the properties of ashes, as a manure having never used that substance for that purpose, except as an application to the hills of Indian corn soon after the young plants had made their appearance. We will, however, communicate what we have been able to cull from books, and obtained from other sources of information.

Dr. Deane says that "ashes are not only a valuable manure, but an excellent antidote to the rapaciousness of worms and other insects. Therefore they are a more proper manure for all those plants which are liable to suffer by worms and insects; such as cabbages, turnips, peas, and other pulse. They should be spread evenly, and not in too great quantity.

"Wood ashes is an excellent nourishment for the roots of trees.

"Ashes of all kinds are a good ingredient in composts which are kept under cover. But when they are laid upon land unmixed they should be spread as evenly as possible. They are thought to do better on the top of the surface than when buried in the soil; for there is nothing in them that will evaporate. Their tendency is only downwards; and their salts will soon sink too low, if they be put under the surface. If they are spread upon ground, which has tender plants, it should be done just before a rain, which will dissolve and soften their acrimony: for tender plants, when the weather is dry, will be apt to be injured by them; at least, if they are in contact with the stems or leaves.

"Ashes in their full strength are certainly best for manure; and they will not be in full strength, unless they be kept dry; nor will it be easy to spread them properly. And they should not be laid on lands long before there are roots to be nourished by them, lest the rains rob them of their salts, by washing them into the hollows, or by sinking them to too great a depth in the soil. A few bushels on an acre are a good dressing for grass lands that *are low and inclining to be mossy*. But ashes from which lye has been drawn have no small degree of virtue in them. The earthy particles are but little diminished; and some of the saline particles remain in them, especially in *soaper's waste* which has lime mixed with it."

The last American edition of Dr. Willich's Domestic Encyclopedia, under the head of "*Ashes*" observes that "Leached ashes are much used, in some parts of the United States as a manure. Great quantities are annually taken from the city of Philadelphia to Long Island for that purpose. They cost here 40 cents per one horse cart load, and commonly bring $1, 50, when delivered. From a paper in the first volume of the *New York Agricultural Society's Transactions* by Mons. E. L'Hommidieu, it appears; that *ashes succeed best on dry loamy lands, or loam mixed with sand.* It is considered as the cheapest manure that can be procured. Ten loads of this manure, on poor land, will produce ordinarily twenty-five bushels of wheat, which exceeds by five dollars the expense of the manure, and the $5 pays for the expense of labor in raising the crop of hay of between two and two and an half tons per acre which *it will continue to do for a great number of years. No manure continues so long on the ground as ashes.*"

Sir John Sinclair says [Code of Agriculture, Appendix, page 27.] "wood ashes are certainly a valuable manure, and are peculiarly well calculated for *gravelly soils and loams;* forty bushels per acre is the common quantity, and spring the proper season for their application; if rain succeeds the effect may be relied on.

The reader will perceive that Dr. Deane's description of the kind of soil to which ashes may be properly applied as manure is entirely different from the soil for which ashes are recommended by the other writers above quoted. Dr. Deane advises their application to *low and moist land;* and we believe they have generally, been so applied in New-England. But they are successfully used on Long Island as an application to "dry loamy lands, or loam mixed with sand." Sir John Sinclair says they "are peculiarly well calculated for *gravelly soils and loams.*" Perhaps it is owing to the *mis-application* of this manure that the opinion prevails in some parts of New England mentioned by our correspondent, that ashes "leave the land cold and lifeless and almost incapable of resuscitation." Ashes, when the wood has been pretty thoroughly burnt, compose something like the earthy or fossil manures, and form a part of the soil. They appear to possess an attraction for moisture, and if applied to a soil, naturally wet they increase its defects and diminish its fertility, by making it more wet than it was before the application. We might with nearly as much propriety apply clay to clayey soil, or stiff loam, as add ashes to a moist soil. Such are our views of this subject, but, perhaps, they are erroneous, and if so, we would thank any of our readers or correspondents, who would condescend to point out our error.

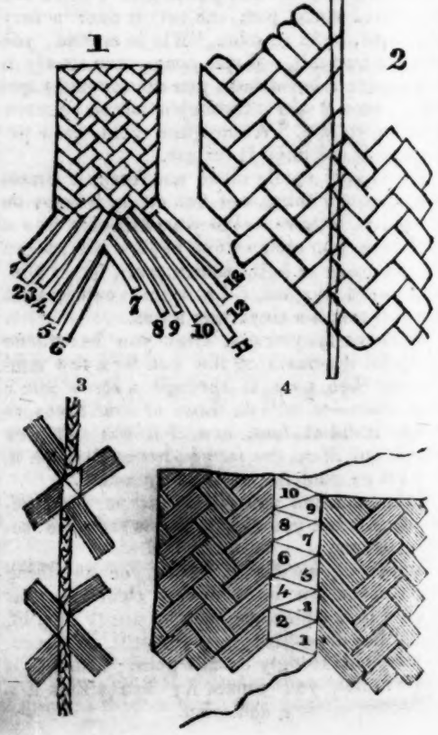
On the Manufacture of Straw and Grass Bonnets.

No. III.

The Large Silver Medal was this Session given to Mr. John Parry, Little Mitchell Street, Bartholomew Square, for the Manufacture of Leghorn Plat from Straw imported from Italy. Specimens of the Straw and of the Plat made therefrom, have been placed in the Society's Repository.

For the protection of our domestic manufacture of platted straw, and to encourage at the same time the importation of the raw material, (the Italian straw being much fitter for the purpose than that grown in England,) the legislature has imposed the duty of 17 shillings a lb. on the plat not made up, and a still smaller one of 5 per cent. *ad valorem* on the straw. In consequence of this, Mr. Bigg, a straw manufacturer, imported some time ago a considerable quantity of prepared straw from Leghorn, with a view of attempting its manufacture in this country, but not succeeding to his wish, he placed the straw in the hands of Mr. Parry.—Mr. Parry began by acquiring, himself, the art of platting according to the Leghorn method, he then taught it to other persons with such success, that he has now above seventy people, women and children, constantly employed in the manufacture. For these spirited and successful exertions the society conferred on Mr. Parry the honorary medal above mentioned, on condition of his disclosing to the society the particulars of the mode of platting according to the Italian method. This they did in order that by giving the same a place in their Transactions they might communicate them generally to those interested in obtaining employment for the poor in the agricultural districts, by contributing to the revival and improvement of a manufacture at once healthful and domestic, and particularly valuable as accustoming children to habits of industry without the imposition of any hurtful degree of bodily labor.

The U. S. Gazette from which these Nos. are extracted gives, next succeeding the above, a communication from Mr. Parry, describing the manner in which the Leghorn hats are platted, or braided and sewed or stitched together. The communication, however, refers to figures in the *Transactions of the Society of Arts*, a publication which we have not been able to procure. We have therefore substituted the following from the London *Mechanics' Journal*, which appears to be the same in substance, although there is some variation in the mode of describing the process.—*Ed. N. E. Far.*



The process of platting straw in the Italian method is exhibited in the first figure. The ears are cut off the straw, and the straw sized as to length and thickness, and also color. Thirteen straws are then taken and tied together at one end; they are then divided into a right angle, placing six straws on the left side, and seven on the right. The seventh, or outermost on the right, is to be turned down by the finger and thumb of the right hand, and brought up under two straws, over two, and under two, and thus seven straws will then be placed on the left side of the angle. Then the finger and thumb of the left hand is to turn down the seventh or outermost straw on the left side, and to bring it up under two straws, over two, and under two, and thus seven straws will be placed again on the right side of the angle; and so on, alternately, doubling and platting the outermost seventh straw from side to side, until it becomes too short to cross over so as to double on the other side of the angle; then another straw is to be taken, and put under the short end, at the point of the angle in the middle of the plat; and, by another straw coming under and over the joined one from both sides of the angle in the operation of platting, it will become fastened,—the short end being then left underneath the plat, and the newly fastened straw taking its place on that side of the angle to which the short straw was directed; and thus the platting is continued, until a piece of about twenty yards long is completed. The short ends which are left out are then cut off with scissors.

The manner of knitting or sewing Leghorn plat together is done here principally by Italian Jewesses.

The second figure represents two portions of plat four times the real size, partly knitted together, shewing how the edges of one piece fold over the edges of the other, and produce a continuation of the interrupted line that characterizes the plat itself, so that the junction is imperceptible on the other side; the uniting thread being in every part covered by two loops of straw; whereas, at the top and bottom it is covered by a single loop.

The third figure represents two pieces that are knitted, but have been subsequently drawn a little asunder, in order to show more clearly the passage of the thread. It is first inserted under the straw 1, then under straw 2, 3, 4, &c. till it comes out at the top.

Figure the fourth shows the relative position of two loops with the thread passing within them; the loops being represented as pulled apart from one another.

The needle is pushed on through two or three folds at once, till nearly the whole of it is concealed in the folds; it is then drawn through in the manner of a bodkin, leaving its place to be taken by the thread. If the edges are not sufficiently close, the needle will miss some of the folds, and the joining is imperfect.

Sometimes only every fold is threaded; but as it requires coarser thread, small raised lines appear on the surface of the plat, which spoils its beauty, and diminishes its value.—*U. S. Gaz.*

Oil or Balsam of Gilead, how obtained.—This excellent family oil, which should be kept in every house, is made in the following simple manner. Put loosely into a bottle of any size, as many balm of gilead flowers as will reach to about one third part of its height, then nearly fill up the bottle with good sweet oil, and after shaking it a little occasionally, and letting it infuse a day or two, it is fit for use. It must be very closely stopped, and will then not only keep for years, but be the better for keeping. When it is about half used, the bottle may again be filled up with oil, and well shaken; and, in two or three days, it will be as good as at first. The most alarming cuts and bruises of the skin which are so frequently rendered worse by spirituous balsams, salves, &c. are completely cured in a few days, and sometimes in a few hours, by this incomparable oil.

From the Massachusetts Yeoman.

WORCESTER CO. AGRICULTURAL SOCIETY.

At the recent Annual Meeting of this Society, Hon. LEVI LINCOLN was elected President, in the place of Hon. DANIEL WALDO, who declined a re-election. The following is a list of the other officers of the Society, for the ensuing year:—

AARON TUFTS, *1st Vice-President*,
WILLIAM STEDMAN, *2d Vice-President*,
THEOPHILUS WHEELER, *Treasurer*,
OLIVER FISKE, *Cor. Secretary*,
WILLIAM D. WHEELER, *Rec. Secretary*.

TRUSTEES.

Athol, James Humphreys—*Barre*, Nathaniel Houghton—*Bolton*, Sampson V.S. Wilder—*Boylston*, Aaron White—*Charlton*, Salem Towne, jr.—*Grafton*, Jona. Wheeler—*Harvard*, Jacob Haskell—*Holden*, Samuel Damon—*Lancaster*, John Thurston—*Leicester*, Isaac Southgate—*Leominster*, Bezaleel Lawrence—*Mendon*, Benjamin Davenport—*Milford*, Pearly Hunt—*Millbury*, Asa Waters—*North Brookfield*, Charles Henshaw—*New-Braintree*, Samuel Mixter—*Northborough*, Joseph Davis—*Oxford*, Jonathan Davis—*Petersham*, Hutchins Hapgood—*Princeton*, Ward N. Boylston—*Shrewsbury*, Nymphas Pratt—*Sturbridge*, William Foster—*Sterling*, Stephen Hastings—*Sutton*, Jonas L. Sibley—*Southboro'* Jonas Ball—*Uxbridge*, Bezaleel Taft, jr.—*Westborough*, Lovett Peters—*Worcester*, Daniel Waldo, John W. Hubbard, Edward D. Bangs, John W. Lincoln, Silas Brooks, Samuel Ward, Thomas Chamberlain.

The following has been communicated for publication, as a Report made and accepted at a late meeting:—

The Committee to whom was referred the motion for admitting the Clergymen of the County *ex officiis* members of the Society, without the usual payment of Initiation fees, Report, That the subject be indefinitely postponed.—Your Committee are impressed with a sense of the importance of obtaining the talents and exertions of that venerable order of men, in aid of the objects of the Society. We are not insensible to the superior advantages possessed by most country Clergymen for acquiring and communicating agricultural knowledge.—Early education, added to habits of reflection and observation, naturally lead their minds to these researches. Local situation generally affords them leisure from the severer duties of the closet and the desk, for the pursuit of agricultural experiments, and philosophical inquiries.—When "much study is a weariness to the flesh," such relaxation becomes as necessary for the refreshing the body as relieving the mind. Some of the best specimens of rural economy are to be found upon our glebe lands and ministerial farms. The rugged elms, and solid moss-grown walls, in some of our parishes, attract the attention of the traveller to the spot, where in other days, "the village preacher's modest mansion rose," and in more modern times, the *manse* is generally found upon a farm less extensive than formerly, but as neatly cultivated. In the discharge of his daily parochial duties, the Minister necessarily acquires a knowledge of the management of each man's farm, perhaps more thorough and minute, than any other member of the parish. Added to all these considerations, his faculties for communicating the fruits of his researches, and the results of his experiments, give to the agricultural community a claim upon the labors of these useful men.

And with reverence we would inquire, would a proper portion of time, devoted to these labors, unfit Clergymen for the higher and more important duties of their stations? Is the cultivation of the earth an employment incompatible with the sacred functions of a Minister of the Gospel? To dress the garden, and to keep it, was one of the first injunctions of his Creator to the great progenitor of the human race. And in every subsequent age, the descendants of apostate Adam "have eaten their bread in the sweat of their brow." To witness the daily operations of a benevolent Providence, *to trace a present Deity in all his works*, must enkindle the fire of devotion, and lift the soul in grateful adoration to the Giver of all good.

We should therefore rejoice that our rolls should embrace all the Ministers of the County, of every denomination: whether he cultivates a farm or not, his name and his influence will advance the great objects in which we are engaged. We believe, from inquiry, that most of our Clergy would prefer a standing in the Society equal to that of other members.—A proposition to admit them *gratis*, has been made in similar Societies, and Ministers have not been disposed, generally, to avail themselves of the privilege. Men, in all professions, consider that which costs nothing, as of little value, and not entitled to great attention; besides, a difficulty occurs in regard to those worthy men of that profession, that have already been admitted to the Society. To return the money, would be weakening our funds, and to retain it, would be making an invidious distinction among gentlemen who are entitled to an equal standing in any community.

A considerable proportion of our clerical brethren were made life members of this society by the voluntary donation of some benevolent member or members of their respective parishes. Under the present precarious tenure of ministerial support, this is manifesting a spirit of the purest patriotism and liberality. "Go and do likewise," is recommended to the friends of agriculture and manufactures, in all our towns. It would give evidence, at once, of their personal respect for their Minister, their confidence in his abilities, and at the same time, would be permanently advancing the great interests of the County. Among the multiplied calls for public charities, that which yields their daily bread with more facility, both to the rich and the poor, most certainly should have a place.

[*ibid.*

DISEASE IN PEAR TREES.

We have heard complaints that the Pear Trees of some of our best cultivators in the vicinity of Boston are in a perishing condition, from some cause or causes not ascertained, and perhaps not ascertainable. The trees have been thoroughly examined, and sawed into small pieces, with the hope of detecting the destroyer in some insect, which might escape common observation. We think it not improbable that the following article may furnish a clue to the mystery. Perhaps some people kill their pear trees, in the same way that some spoil their children, by *too much kindness*. At any rate we should think it advisable to try what would be the effect of *letting them alone*, and see if less trimming and manuring may not be attended with beneficial consequences. We do not know but trees as well as animals may die of surfeits, or, as a medical man would say, might be subject to *plethora*. If there is more nourishment received by the roots than the branches can dispose of, the trees (in a free government) will take the liberty to die, let science say what it will on the subject. To be sure they may not die *secundum artem*, but still if they are *doctored off* they will as surely come to an end as if they had been starved for want of manure. We apprehend that pear trees as well as peach trees partake a little of the nature of Hebrew roots, which Butler says

——————"Are always found
To flourish best on *barren* ground."

But, we do not pretend to be positive about this matter; we only suggest the thing for consideration; and if our views are erroneous, shall be happy to stand corrected.—*Editor N. E. Farmer.*

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From the American Farmer.

Elmwood, Jan. 1*st*, 1821.

The great disappointment that has attended the cultivation of the finer kinds of the pear has been matter of much regret, with all the lovers of this delicious fruit. And some who were most forward to obtain them and most particular in nursing them, have utterly despaired from a consciousness of their great attention to them, and knowledge of general failure. But let us remember, that a similar despair prevailed respecting grapes, which is now done away by actual cultivation.

The object of this paper is not only to inquire theoretically into the cause of the most common disease that assails them; but to produce actual facts, which must convince the mind, the most sceptical, of the practicability of retaining these fine fruits, and that by means level to the capacity of every one.

The principal disease that affects them, and the one I particularly allude to, consists in a withering of the interior bark, especially of the limbs, appearing in spring in spots and bars, and more extended affections of the same kind, spreading to the destruction of the individual limb, though the superior part of the limbs are often unaffected by the disease, and are only destroyed by being cut off from the juices of the main stock. As I know of no animal disease exactly resembling it in cause and effect more than *Kibes*, which consists in cold overtaking a high circulation, and throwing off the skin to perish, I shall call it by that name, to distinguish it from the very improper appellation, blast, which is applied to trees killed simply by severity of cold or heat.

In all the various suggestions as to the cause of this disease, I never heard of one that came near to the fact, which is more to be wondered at as the real cause has been so strongly indexed by notorious facts. Such for instance, as hard winters, with long cold springs, giving us good pears and leaving us sound trees, whilst a warm winter and especially a warm February, followed by a cold March, (a thing almost inevitable,) destroys our trees. We have long been acquainted with this much of vegetable physiology that the bark (as the juices fall and the fall comes) forms on its interior surface longitudinal fibres the same as sap wood, and by this means adheres to the main sapwood, becoming one and inseparable—and that when a certain temperature, say that of April, becomes steady, that those very same fibres having lost their color and become maternal, throw out juices and form fibres differently disposed and colored, or bark. Just as we see on denudating a chesnut-tree when the sap is running, a new bark is formed by light and heat acting on those juices, and giving them a form and color different from what would have ensued if excluded from light and heat.*

It would, therefore, seem to be the order of nature, that a tree could not otherwise exist in severe cold weather, but by this union of bark to the sapwood. This partial retrocession of juices and unity of the parts—a separation at such time, would be as certain to produce injury and death of the bark, as evolving its fruit buds would annihilate the fruit of the next season.

It appears, that light and heat with the consequent flow of juices by continuing to act on the organic matter of the tree, would form in the first or lowest degree of circulation, the above named longitudinal fibres of sapwood—in the next degree bark, in a higher degree leaves and buds of different kinds, by a still high temperature the wood buds would be elongated into branches, and by the greatest degree fruit buds into blossoms, germ fruit—every one of these operations seem more and more external or exposed, as if the tree with consciousness of her safety and the sun's approach, had successively unfolded her inmost recesses of beauty and usefulness; falling back in the same order with the retiring season—that which was last, falling first—till all has retreated into winter quarters.

It is a well known fact, that the finer kinds of pears are introduced from a milder climate than 39 degrees (from France,) and therefore, are very sensible to both cold and heat. They are trees that abound with juices, as may be seen by the numerous scions that they fling up around them. If the latter part of winter, or early, spring is warm, these juices are set afloat, especially if the ground is rich and cultivated. In this degree of light and heat the bark begins to form, a separation to take place from the new made sapwood, and in a few days, winter returns upon the tree, or in other words, February has been spring and March winter—an imperfect bark is thus separated from the mother white wood, and like the untimely, weaned child, it sickens, it droops, and as heat is farther applied, the damage increases till it dies, because this heat evaporates the juices faster than it can force them into the contracted vessels—which perhaps never can be made to expand again in the vegetable, whatever may be done in the animal economy.*

It is highly probable, that north of this (viz. Maryland) many trees die of winter cold, an excessive retrocession of the juices may become fatal, the bark may give way and split. This is often the case with exotic shrubbery, and it is remarkable, that they always give way on the trunk, where the bark is less elastic and scurfy. It will, therefore, be easy to distinguish this disease, which is more properly a blast, from Kibes—and moreover, it requires a very different treatment. Manuring articles made into a paste and spread on the body and larger limbs with a sedge broom, will be a great defence where matting is not to be had—such for instance as white wash, thickened with ashes and soft cow dung. But in the disease I have been describing, it might be the very cause of death.

Let us now proceed to matter of fact; I know of only two sets of healthy pear trees, they have in five or seven years changed owners. In the time of the former owners, much attention was paid to them and the disease was constant. The present owners neither manure nor dig about them. In one of these, I know that the grass has surrounded them unbroken for years, and they are not only perfect but bear fruit, when all others fail—they are Bergamot. In the other set alluded to more attention is paid, the grass is cleared away in early summer, but the shoots are permitted to grow for forty feet around them in such quantity, as to defy any removal but with a scythe, and these remain till next grass time—no manure is applied and the ground naturally poor. Even the unhealthy trees have shot out new and healthy branches, since they have remained undisturbed: these facts are too plain to be misunderstood, they point out the remedy as well as the manner of the remedy acting. The abundant juices are restrained in the first case, which is preferable, and in the latter they are partly restrained and partly diverted into young scions.

I will mention two other facts, though not so plain, yet they confirm the above. I moved to a place where there were two very healthy pear trees, (Vergolieu,) one was choked as I thought with grass, the other was so surrounded with scions as scarcely to admit approach. I removed the scions, dug and manured the ground in both, and the consequence soon ensued; I lost them by Kibes. The other case that confirms those opinions and facts, was that of a gardener of my acquaintance, who was actually on the right track to save his trees, but for want of understanding the true cause of the disease he failed—he discovered that the trees which had boney suckles around them, were less liable to disease; but he supposed it were protection, and therefore manured and dug, and thus dug the grave of his fine trees.

Let us therefore suffer our trees, after they have come near the fruit bearing period to vegetate *naturally*—they will be a little more tardy in growing up, but they will be hardy,

* It appears that the sapwood in the plantule makes the first bark, as may be seen on the young Melia, and then does the office occasionally to supply the deficiency by accidents whilst the bark ever after annually makes sapwood, and increases the size of the tree with a visible addition.

* It is sometimes the middle of summer before the whole damage is developed, and some imperfect fruit forming, has led those who merely take a peep at the tree, to conclude it to be done at this time.

healthy and bear well. If our grounds are already rich and loose about the trees, part of it may be removed in the first warm spell, as winter goes off; and we may plant some shrubbery that springs early about their roots, such as gooseberry bushes or current bushes, or honey suckles or running box; or lay on in place of the rich ground, some sods from poor ground—perhaps some boards or long manure laid on the roots in the severity of winter and moved off the first warm season, might back the juices—various experiments might be made to restrain or divest the too free and early circulation.—The rearing of two trees nearly in contact, (giving them the espalier form) might answer. It is clear then, that pear trees, and peach trees should not approach each other, for the former will require treatment exactly reverse of the latter, and I believe in all the knife should never be used after a tree bears fruit, unless some accident makes it necessary, as in the animal.

SILVANUS.

From the London Journal of Arts and Sciences, for March, 1824.

Perkins' Steam Engine.—It was our intention to have remained silent upon the subject of Perkins' improved engine, until the ultimate experiments had been exhibited; but the repeated inquiries which are daily made relative to his interesting invention, induce us to communicate such information as we are enabled from time to time to collect. The public have doubtless considered that the silence which has for some time prevailed upon this interesting subject, must be construed into a tacit acknowledgment that the project has failed. It is acknowledged that such an inference is warranted; but when a reasonable cause is stated, perhaps the nearly exhausted patience of the scientific world may, for a short time longer, be kept from sinking. The fact is, that after all the endeavors which had been made to construct a generator, none had been produced which would hold the steam under its great pressure, without very considerable leakage at the joints and rivets. This necessarily reduced the power which a perfect vessel would have been capable of exerting, and under these circumstances Mr. Perkins declined producing an imperfect experiment, which would have gone to the public as his ultimatum.

This difficulty is now removed, a generator having been at length produced, of wrought iron without any seam or rivets, which, has, we understand, been proved to sustain the enormous and incredible pressure of *twenty thousand pounds upon every inch of its surface.* This very extraordinary and unique piece of workmanship has been made by Mr. James Russell, of Wednesbury, and is considered by Mr. Perkins to have surmounted all his practical difficulties.

The objections which have been urged against this new engine, as to the little power it has been supposed to exert, have met by Mr. P. with some very extraordinary experiments, exhibiting its projectile force compared to gunpowder. A small apparatus has been constructed, which we may call a steam gun; this, when connected with the generator, was found to project bullets of the ordinary musket size, at the rate of 240 per minute, and with such force, that after passing through an inch deal, the ball, in striking against an iron target, became flattened on one side, and spread out; the original diameter of the bullets was, 650 of an inch;—when picked up, after striking the iron target, they were plane convex 1,070 wide, and 0,290 thick.

It is presumed that these experiments (whatever may be the ulterior advantages of steam-guns) are sufficient to prove that the steam produced by Mr. Perkins' new mode has sufficient power to impel any machinery to which it may be adapted. We hope in our next, or at least, at a very early period, to be enabled to speak satisfactorily of the steam-engine.

ON THE CULTURE OF ROSE BUSHES.

Translated from the French, for the Old Col. Memorial.

Roses are increased by seed, buds, layers or shoots, and by graft on other rose bushes.

The rose from the seed comes slowly; it diversifies varieties.

The most usual method to multiply roses is by buds and layers.

Grafting succeeds better than budding with the choicest roses.

Plant not rose bushes either during frosts or great heat.

Dry earth causes more fragrance, and higher and stronger colors.

Moist earth larger roses, less colour, and slower and later growth.

The rose will not flourish in pots or boxes, on account of its numerous roots.

The blooming of yellow roses may be anticipated, by pulling off the buds and leaving but a few.

The hundred leaved rose will not flourish in the shade.

The white double rose stifles the growth of those near it; particularly the yellow rose.

Pruning agrees generally with every species of rose, except the yellow and the musk-rose.

If rose bushes are watered with a ley made from the ashes of burnt rose bushes the salts contained in it will wonderfully contribute to their growth.

From the American Journal of Arts and Sciences, For June 1823.

Geological Survey of North Carolina.—We understand that Professor Olmstead of the University of North Carolina, will soon commence a series of geological and mineralogical observations, intended, eventually, to comprehend a scientific survey of the State. From the known intelligence, zeal, and scientific attainments of Professor Olmstead, we cannot doubt, that if adequately encouraged, the enterprise will produce very important advantages to science, agriculture, and the other useful arts; and will prove highly honorable to the very respectable State of North Carolina. In no way, in our apprehension, could the same sum of money be more usefully expended; and it would be no small honor to have set the first example of the scientific survey of an entire American State. We hope then to see the next edition of the map of North Carolina,* present at least, the leading features of geology and mineralogy. It would be very desirable also, that the Botany and if practicable, the Zoology of the country should be investigated at the same time.

*Price and Strother's map of North Carolina, from actual survey, has great merit.

RECIPES.

To make Mead.—Take the white of twelve eggs, mix them well in twenty-four gallons of water, to this put forty pounds of honey. Boil the whole one hour; then put in a little ginger, and a little cloves, or cinnamon, or mace, or pimento, or a very small quantity of each, as may be convenient. When the Mead is cold, add a spoonful of yeast, and pour it into a cask, which should be full that it may work out at the bung. When the fermentation is over, close the cask, and put it into a cellar or vault, where no changes in the atmosphere will affect it. When it has stood six or eight months it will be fit for use, and may be bottled off.—Some prefer to omit the spices, which may be done, and good Mead still be made.

Composition to be used instead of Yeast.—To make eight quarts of this composition, boil in common water eight pounds of potatoes, as for eating; bruise them perfectly smooth, and mix with them, whilst warm, two ounces of honey, or any other sweet, and one quart (being the eighth part of a gallon of yeast) of common yeast. And, for making bread, mix three beer pints of the above composition with a bushel of flour, using warm water in making the bread; the water to be warmer in winter than in summer; and the composition to be used in a few hours after it is made; and as soon as the sponge (the mixture of the composition with the flour) begins to fall the first time, the bread should he made and put in the oven.

Method of curing bad Tub Butter.—A quantity of tub butter was brought to market in the West Indies, which, on opening, was found to be very bad, and almost stinking. A native of Pennsylvania undertook to cure it, which he did, in the following maner:—

He started the tubs of butter in a large quantity of hot water, which soon melted the butter: he then skimmed it off as clean as possible, and worked it over again in a churn, and with the addition of salt and fine sugar, the butter was sweet and good.

To keep Oranges and Lemons.—Take small sand and make it very dry; after it is cold put a quantity of it into a clean vessel; then take your oranges, and set a laying of them in the same, the stalk end downwards, so that they do not touch each other, and strew in some of the sand, as much as will cover them two inches deep; then set your vessel in a cold place, and you will find your fruit in high preservation at the end of several months.—*Late English Publication.*

Improved Corks for preserving Wine or Chemical Liquors.—Melt together two parts of white wax and one part of beef suet; dip your corks in this mixture, and immediately dry them in a stove upon an iron plate; repeat this operation twice, and the corks thus prepared will preserve any liquor well without imparting any ill flavour thereto.

James Murray, fishing in the Clyde, caught a very large codfish, weighing 17 lbs. 4 oz. in the gut of which he found a gold watch, bearing the inscription, on a paper in the case of it, "Hugh Davies, of Wrexham;" there was a chain and seal attached to the watch.

NEW ENGLAND FARMER.

SATURDAY, MAY 8, 1824.

FARMER'S CALENDER.

INDIAN CORN. It will soon be the right time to plant your Indian Corn; and having heretofore (vol. i. pages 334, 341.) given more directions than we fear many of our readers will take the trouble to comply with, we shall be pretty brief on the present occasion.

No rules of universal application can be given respecting the time of the year when corn should be planted. This depends on the nature of the ground and the state of the season. The farmers of Rensellaer county, New York, prefer the middle of May for planting. But if the land is very dry and warm they plant the first week in May to prevent suffering by drought. They say that ashes or quick lime ought always to be applied to the top of corn-hills, immediately after planting, if it follow sward, to prevent grub-larva from destroying it. The same application will have a similar effect, if applied to potatoes, but neither unleached ashes, or lime, in a quick or caustic state, should, in any case, come in contact either with the seed corn or the young plants.*

As a farther precaution against insects and to bring forward germination, it is recommended to wet the seed corn in strong tar-water, or water in which turpentine has been infused, and then roll it in plaster. But care should be taken not to coat the dry corn with tar, as that process may prevent its sprouting. A great many other liquids, steeps and infusions have been recommended as preservatives against worms, &c. but we believe tar water is as effectual as any. There is danger in soaking the seed too much, especially if it be planted early in the season, as it sometimes causes the corn to rot in the ground. But if planting a second time should become necessary, by means of the destruction of the first seed, or if planting be delayed on any account till the beginning of June, then it will be proper that the seed should have warm water poured on it. Let it not soak more than a quarter of an hour, and be cooled speedily, and be planted before it dries. The corn will be forwarded in its growth by several days.—The seed should be covered with about two inches of earth.†

The following article from the American Farmer, vol. v. page 264. shews what wonders in the culture of this crop, may be effected by skill and industry:—

GREAT YIELD OF CORN—AND NOVEL MODE OF PLANTING IT.

A friend on a visit to New York, who is habitually attentive to the state of domestic industry, and the progress of public improvements—writes as follows:—

DEAR SIR,—John and Matthew Pratt, of Eaton, Madison county, New York, have raised this year, 680 bushels of Indian corn, from 4 acres of land—last year they raised 517½ bushels from 3 acres; will bet $200, that within 3 years, they will raise 200 bushels from one acre—they prepare their land well, then make by a shovel plough, a trench 20 inches wide, put in their manure and cover—2 feet 9 inches off, they make a similar trench, place their manure and so on through the field—they then cover their trench drill in their corn thus:

. . . . . six inches apart each way.
. . . . . 2 ft. 9 in. space between the three rows.
. . . . . .
. . . . . .
. . . . . .

When corn is at a proper state, they with a light plough, throw a small furrow up on each hill and hoe it in; as this exceeds all our southern ideas of corn produce, I think you will do well to write them on the subject.

New York, 30th October, 1823.

If your corn is planted on sward which has been turned over, without cross ploughing, and the sod is not thoroughly rotted, it will be best to make the poles for the hills quite through the turf, otherwise the young plants will receive little or no benefit from the fixed air underneath, and the roots will not penetrate through the furrow-slice till it is too late for the plants to obtain a good growth. When you plant in hills be careful not to drop the kernels too near each other, but see that they are four or five inches apart. Some advise to plant a row or two of potatoes or mangel wurtzel between each row of corn. When dung is placed in the holes an inch or two of earth should be spread over the manure before any of the seeds are dropped. There is nothing in any of the processes of husbandry, which requires more attention than the planting of Indian corn and other seeds. We have known a single laborer plant five acres in a day. But he had better been asleep, for he, generaliy, dropped six or eight kernels in a clump or space of about the compass of an egg shell. The plants would, of course, be so twined and twisted together that one could not be taken from the hill without destroying the economy of the whole. The plants, of course, were suffered to grow in the form of a brush; one robbed the other of its nourishment, and small stalks and pig-corn composed almost the only products.

WHITE-WASHING FRUIT TREES. We published in a former number (page 254 of the 2d volume of the New-England Farmer) some remarks of "D. W. Jun." a correspondent of the *American Farmer* in which that writer observes in substance, that the too common practice of *white-washing* fruit-trees will not only destroy insects which infest the trees, but the trees also, by its caustic qualities; and that the trees should not be subjected to any application, which would encrust them with a thick paste for "cleanliness is as important to them as it is to the human family." We have likewise seen similar ideas respecting the application of a white-wash composed of lime to the bark of fruit-trees enforced in English publications. We have however learnt by inquiries of some respectable and successful cultivators in the vicinity of Boston that they have applied *white-wash*, composed altogether of lime diluted with water to the consistence of thick paint for several years in succession, to the bark of their fruit-trees, not only without any visible injury, but with great apparent benefit. We, therefore, as at present advised, must conclude that the apprehensions of "D. W. Jun." are not altogether well founded, at least as respects the trees growing in our climate, and the lime commonly used in this part of the country. It is not improbable, however, that a white-wash made of *magnesian* lime stone, which is peculiarly caustic, might prove injurious. And we are assured that even mild lime, such as the pulverized plaister of old buildings, applied to the *roots of apple-trees* in considerable quantities, has been found to injure them.

This view of the subject corroborates the statements and reasonings of O. Fiske Esq. whose remarks relative to the point in dispute were republished in page 306, vol. ii. of the New-England Farmer; and we certainly know of no better authority than the testimony of that gentleman affords, whose reputation as a correct and scientific cultivator is so well established, and so extensively known, that any recommendation of ours would be mere matter of supererogation.

The following is a statement of the produce of somewhat less than one quarter of an acre of land raised the last season. The land is situated in Brookline, Mass. and is owned by a respectable mechanic of that place.

500	Winter Squashes,	$52, 50
12	Bushels of Potatoes,	4, 00
1	do. Quinces,	2, 00
9	Barrels of Apples,	15, 75
	Melons,	50
		$74, 75

PRINT OF GENERAL WASHINGTON. Proposals by John Chorley (Engraver) and Clark Rice, for publishing by subscription, an elegant full length Engraving of the illustrious GEN. GEORGE WASHINGTON; to be copied from a print, done by Mr. James Heath, from an original Picture executed for the Marquis of Lansdowne, by the celebrated Painter, Gilbert Stewart, of Boston, Mass.

This is the first attempt ever been made to lay before the American public the means of possessing a large, elegant, and correct likeness of Gen. WASHINGTON. In England, splendid Engravings are common of this distinguished individual, whilst in his native land scarce any are to be found.—Now and then a solitary one appears, meteor-like, of the London plate, bought, even at auction, at 5, 8, and 10 dollars.

☞ The subscription is to be immediately closed when a sufficient number of patrons shall have been obtained for the prime run of the plate. Every subscriber's print shall be what good judges would pronounce sound—not in the least defective.

CONDITIONS.

I. The print to be engraved in a masterly style,—equal to the London copy.

II. The paper to be of the best quality.

III. The printing to be executed in every respect equal to that done in London.

IV. The price is to be *four dollars* to subscribers, on delivery, which shall be within eighteen months after a sufficient number shall have been obtained to indemnify the publishers.

NOTE.—*It may not be improper to repeat, that it is intended to offer none of the prime impressions to any except subscribers.*

The hand bill from which the above is copied contains a well written article, intended as an inducement to Americans to patronise the proposed publication; but which we think it unnecessary to copy. The *name* of WASHINGTON alone conveys all that is splendid in panegyric, and the most lofty eulogy of his character appears like an effort to illuminate sun-beams with the rays of a taper. Every friend to his country must feel a wish to possess the image of him who was "*First in War—First in Peace—and First in the Hearts of his Countrymen.* We think this or some other Portrait of our *Illustrious Chieftain*, the *Captain of our Political Salvation*, and the *Principal Author of American Independence*, ought to adorn every *Sitting Room* from the *Cottage of the Laborer* to the *Mansion House of the Man of Wealth.*—

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* Memoirs of the New York Board of Agriculture, vol. ii. p. 25.

† Domestic Encyclopedia.

Such an ornament will serve as a *silent lesson* addressed to the best feelings of patriotism and humanity. It will tell us *be virtuous and you will be distinguished, deserve well of your country, and your countrymen will hold you in everlasting remembrance.*

It only remains for us to say that from our personal knowledge of Mr. Chorley, the artist, we have no doubt but he will perform all that he has promised;—and those who subscribe to his proposals, will in due time, be presented with an accurate, and finely executed portrait of the GREAT ORIGINAL.

Since the above was in type we have been informed that the publishers, in addition to their other engagements have agreed to present each subscriber together with his print "*A Summary of the Principal Events of the Life of Washington.*" To be done on a sheet of superfine *medium royal* sized paper, that it may be varnished, and mounted in the manner of a Map. This addition is not to increase the specified price of *four dollars.*

FOREIGN.

The last news from the seat of war between Greece and Turkey is favorable to the former. There are accounts of the capture of Carysto by Ulysses. The Greeks were to direct their efforts against the fortress of Negropont, and Ulysses hoped to get possession of that fortress before the month of May.

A treaty had been ratified between the Turks and Persians.

Three vessels of war have arrived at Missolonghi, from England, with munitions of war for the Greeks.

The British are taking measures for ameliorating the condition of the Slaves in the West Indies. An official Protector and Guardian of Slaves is to be appointed at Trinidad, who is to be entrusted with the maintenance of their rights. Slaves are not to be employed in any labor on Sunday, and provision is to be made for their religious instruction. Provision is to be made by which they may acquire and hold property—saving banks are to be established for preserving their earnings, and a provision made by which they may purchase their freedom.

Mr. Canning has proposed in the House of Commons a bill for making the slave trade at sea, by British subjects, *Piracy.* He expresses his satisfaction that Great Britain and the United States, "the two first maritime powers in the world co-operate to destroy this infamous traffic."

Mr. Canning has placed as an inscription over the mantle-piece of his study, the following well known line from Virgil—

"Penitus toto divisos orbe Brittannos;"

of which the following extract from one of his speeches is given as an apt translation, "the English must now content themselves with moving within their own orbit."

A London article dated March 16, states that the Dey of Algiers has renewed his engagements with the English Admiral, Sir Harry Neale, not to make Christian captives, and to abide by the treaty made with Lord Exmouth.

DOMESTIC.

It should seem, by the last accounts from Washington, that there is but little likelihood that the New Tariff Bill will become a law during the present session. A late No. of the National Intelligencer observes that the blows inflicted on the Tariff Bill in the Senate have been followed up by a third, by which the prospective duty of 5 1-2 on Cotton Bagging is stricken out. We understand, however, that the bill is not entirely despaired of. It is supposed as a possible event, that in place of the duties on iron and hemp, which have been successively striken out, a lower rate of duty on each of these articles may find favor with the Senate. We confess, however, that we see little prospect, at present, of that bill becoming a law, at this session, in any shape.

Greek Cause.—The sum of $639,29 has been received in New York, in aid of the Greek Cause, and forwarded to England. Other donations of money, says the New York Mercantile Advertiser, have been advised of. The donations collected of swords, pistols, and munitions are to be forwarded to Leghorn.

Slave Trade.—A treaty concluded between the Commissioners of the United States and Great Britain, giving a mutual right of search to the commissioned vessels of each nation in the case of vessels being engaged in the slave trade has been received at Washington, and will soon be laid before the Senate.

Female Seminary.—Mr. Benjamin Farnsworth proposes to establish a Seminary in Worcester, Mass. for the instruction of Young Ladies only, and has engaged the assistance of Miss C. Sprague, a lady of distinguished literary attainments.

ROXBURY, APRIL 30, 1824.

The present season is not only one of the earliest, but it is also one of the most forward we have known. The winter was mild beyond all recollection—and this character extended to Europe. We have letters from England stating that they have had *no* winter. Flowers were in blow, thro' every month in the year.

I shall reserve for a few days a comparative account of the season, but at present, I would state, that asparagus was cut from eight to fifteen days earlier than usual, on the same beds; the maple flowered eight days earlier than its common period; the gooseberry six days earlier; and all other plants in proportion. The grass is uncommonly forward, and very well set. The winter grain did not suffer in this vicinity, and is at least six inches high and very vigorous. Generally speaking, every plant and tree gives promise of unusual vigor. But late frosts and cold storms often blast these early hopes, and we shall reserve till the last of next month, a full comparison of this season with the past.—*Boston Daily Adv.*

Caution to Stage Drivers.—A verdict of $500 has been recently obtained for injuries received by the upsetting of a Stage. The action was brought against Joseph Hunt, and others, proprietors of a line of stages between New York and Albany. Rev. Ira Ingraham, the prosecutor, was seriously injured, having his collar bone fractured, and otherwise severely bruised. It was clearly proved the accident was owing to the carelessness of the driver.

CONGRESSIONAL.

SENATE.—Friday, April 23. The bill from the other House, to provide for the necessary surveys for roads and canals, by appropriating $30,000 was discussed, and it was decided that it should have a third reading. Yeas 25, Nays 21.

Saturday, April 24. Several local and private bills were acted upon.

The Tariff Bill was discussed, and ordered to be printed. The bill to provide for the settlement of certain pecuniary claims againt the United States was read a third time and rejected. Yeas 19, Ayes 25.

The bill to provide for the necessary surveys, &c. on the subject of roads and canals, was read a third time and passed. Yeas 24, Nays 18.

Monday, April 26. A bill further to amend the Judicial system was considered.

Tuesday, April 27. A bill making appropriations for the fortifications for the year 1824, was passed after debate. Numerous bills from the other House were read and committed.

Wednesday, April 28. The Tariff Bill being under discussion, Mr. Mills moved to amend it by striking out the following clause:—On iron, in bars or bolts, not manufactured, in whole or in part, by rolling, ninety cents per hundred and twelve pounds weight. This motion, after debate, was decided in the affirmative.—Yeas 24, Nays 23.

Thursday, April 29. The Tariff bill was again discussed. Mr. Lloyd, of Mass. moved to strike out the clause "*on hemp two cents per pound.*" This, after a protracted debate, was agreed to. Ayes 24, Nays 22.

HOUSE—Friday, April 23. A resolution to instruct the Committee on Public Buildings to inquire into the expediency of purchasing three of Capellano's marble busts of Washington was agreed to, 69 to 64.

A bill allowing bounties to persons employed in the Cod Fisheries in certain cases, was ordered to have a third reading.

A message was received from the President, stating, in substance, that he had ordered Ninian Edwards, lately appointed Minister Plenipotentiary to Mexico, not to proceed on his mission, "but to await such call as might be made on him, either by the House, or its Committee."

Saturday, April 24. The Joint Committee on the subject of a recess, reported in part on the classification of the business to be acted on the present session, without touching the question of adjournment:—also, that after this day, there be two sessions daily—the recess to be from two to four o'clock; and that the hour to which the House shall stand adjourned be 10 o'clock in the forenoon. This report, after debate, was accepted.

Monday, April 26. The Joint Committee of conference on the Appropriation Bill recommended a compromise of the differences between the two houses thereon.

Wednesday, April 28. A Message was received from the President on the accounts and claims of Daniel D. Tompkins, in which it is announced that the President had allowed him, in addition to the sum paid him under the act of the present session, and the moneys charged to his account, a balance of $60,238 46 cents.

Thursday, April 29. This day was devoted mostly to private bills.

PRICES OF COUNTRY PRODUCE, &c.

[Revised and corrected every Friday.]

		FROM D. C.	TO D. C.
APPLES, good, to best,	bbl.	1 50	2 00
ASHES, pot, 1st sort,	ton.	115	117 50
pearl do.		115	117 50
BEANS, white,	bush	90	1 10
BEEF, mess, 200 lbs. new,	bbl.	8 50	
cargo, No 1,		7	7 25
" No 2,		6	
BUTTER, inspect. 1st qual.	lb.	10	11
CHEESE, new milk		7	10
skimed milk,		3	4
FLAX		8	9
FLAX SEED	bush	82	84
FLOUR, Baltimore, Howard St.	bbl.	6 75	7
Genessee,		7	
Rye, best		2 75	3
GRAIN, Rye	bush	55	57
Corn		42	50
Barley		67	70
Oats		32	33
HOGS' LARD, 1st sort	lb.	10	11
HOPS, No 1, Inspection of 1823		38	40
LIME,	cask	1 00	1 17
OIL, Linseed, Phil. and Northern	gal.	63	72
PLAISTER PARIS	ton.	4 00	4 50
PORK, BoneMiddlings new,	bbl.	15 00	16
navy, mess,		12 50	
Cargo, No 1,		12	12 50
SEEDS, Herd's Grass, 1822,	bush	2 25	2 33
Clover	lb.	7	
WOOL, Merino, full blood, washed		58	70
do do unwashed		37	40
do 3-4 washed		45	50
do 1-2 do		37	40
Native do		31	33
Pulled, Lamb's, 1st sort		50	00
do Spinning, 1st sort		40	42
PROVISION MARKET.	lb.		
BEEF, best pieces		6	12
PORK, fresh, best pieces,		9	10
" whole hog,		5	6
VEAL,		3	10
MUTTON and LAMB,		4	13
POULTRY,		6	25
BUTTER, keg & tub,		5	16
lump,		10	17
EGGS,	doz.	10	12
MEAL, Rye, retail,	bush	65	70
Indian, do.		55	60
POTATOES,		25	37
CIDER, liquor, new	bbl.	2 50	3 50
HAY, according to quality,	ton.	16 00	18 00

From the Boston Centinel.

22d FEBRUARY 1732.

PARIS, Feb. 23. WASHINGTON'S Birth day was celebrated on Saturday last, by the Americans in Paris. Mr. Consul BARNET presided, and among the guests was Gen. LAFAYETTE. On the health of the General being given he rose and made the following acknowledgment :—

"I request you, gentlemen, to accept my affectionate thanks for these new testimonies of your friendship. While every generous mind, on this side of the Atlantic, has applauded the *late noble and timely declaration of the United States*, it could not but excite the pride of a heart glowing with all the feelings of an old American patriot and soldier—engaged, as I have been here from the beginning, and as I now am, in the great contest between the rights of mankind and the pretensions of European despotism and aristocracy.—These are motives of duty and honor that must direct the time when it shall be my happy lot to revisit the shore of freedom, but that moment will be the most delightful I can ever enjoy."

This was of course received with great applause.—When the cheers were over, a member of the committee of arrangements rose and read the following lines, which were understood to have been hastily furnished by a person present :—

The last General of the American Revolution.

Let Greece tell her story of patriots bright,
Like stars in the firmament set,
Yet they fade in the beams of a purer light
When placed by the side of FAYETTE—

Let Rome too unfold her old classical page,
Where the names of her mighty are met,
Yet where is the glory of hero or sage
That eclipses the name of FAYETTE—

If Europe a laurel of honor combines
On her worthiest brow to be set—
Disdaining her monarchs, her wreath she entwines,
Immortal, around her FAYETTE—

For he is a star that shines bright and alone,
Where others are faded or set,
And far be the day when its splendor is gone
And the world mourns the loss of FAYETTE.

The volunteer toast of Gen. FAYETTE.

American Policy—and may the plain dealing and firmness of a self-governed people secure the younger natives of the American continent against the two-fold danger of hostile aggression and *equivocal friendships*.

DEAN SWIFT'S RECEIPT TO ROAST MUTTON.

To Geminiani's beautiful air—"*Gently touch the warbling lyre.*"

"Gently stir and blow the fire,
Lay the mutton down to roast,
Dress it quickly I desire,
In the dripping put a toast,
That I hunger may remove—
Mutton is the meat I love.

"On the dresser see it lie;
Oh! the charming white and red;
Finer meat ne'er met the eye,
On the sweetest grass it fed:
Let the jack go swiftly round,
Let me have it nicely brown'd.

"On the table spread the cloth,
Let the Knives be sharp and clean,
Pickles get and salad both,
Let them each be fresh and green.
With small beer, good ale, and wine,
O ye gods! how I shall dine!"

ANECDOTES.

John Dudley, of Deerfield, was a captain in the militia. He was an old bachelor, had an old maid for a house-keeper, and tilled his ground like an honest man. He was acquainted with Gov. Wentworth, and frequently called upon him when at Portsmouth, that he might tell his rustic neighbors how *thick* he was with his Excellency. To add to his importance he once invited the governor to call upon him at Deerfield, on his way into the country; and the governor promised to do so. The captain expected the visit some time in a certain week, and kept near his house busily employed as usual. One very warm day his house-keeper came puffing into the field to inform him that a grand carriage, which must be the governor's, was at a little distance. The Captain ran into the house and hardly had time to slip on his military red coat, and cocked hat, ere his Excellency drove up. With his trusty sword in hand, D. ran into the street, and assuming a true captain like strut, paid a martial salute to his Excellency, who on beholding him, burst out into a hearty laugh. This rather discomposed the man of the sword; but he was put to immediate flight by the following speech of the governor. "Captain Dudley, I am glad to see you, but think your appearance as a military man would be improved, if you were to add to your uniform a *pair of breeches!*"—an article which the good captain, in his haste to pay his respects, had entirely forgotten. *N. H. Hist. Coll.*

Equity.—A gentleman, travelling in a gig, in the vicinity of London, in coming to a turnpike, stopped for a ticket, and while the gate-keeper was procuring it, he threw the toll-money down in the road. The gate-keeper, with great coolness immediately took it up, and placed the ticket on the same spot, which the gentleman perceiving, and being anxious to proceed on his journey, requested him to take it up, but turning on his heels he said, "No, Master, where I *receives* my money there I always *leaves* my receipt;" and immediately left the gentleman to get out of the gig and take it up himself.

A lecturer on Chemistry was describing the nature of some of the gasses, when a lady present, asked the gentleman who attended her what was meant by the terms oxygen and hydrogen, and what was the difference. Very little, Madam, said the gallant. By oxy-gin, we mean *pure gin*; and by hydro-gin, *gin and water*.

A noted horse dealer lately remarked in a room at Alyesbury, where women were the topic of conversation, "Well, for my part I always keep clear of a grey horse, and a handsome wife. It is next to impossible to keep the former clean, and it is a difficult matter to keep the latter honest.—*Lon. Farmer's Journal.*

Moral Maxim.—Shouldst thou be visited with adversity, console thyself with the reflection that, however few of the other good things of this life may fall to thy share, the best of all things, which is innocence, is always in thine own power; and though fortune may make thee, in some degree unhappy, she cannot make thee completely, and irreparably miserable without thine own consent.

MANGEL WURTZEL SEED.

FOR sale at this office a few pounds of *Mangel Wurtzel Seed*, raised by John Prince, Esq., Roxbury. April 24.

Agricultural Implements.

FOR sale at the AGRICULTURAL ESTABLISHMENT, No. 20, Merchants' Row, a great variety of new and useful FARMING and GARDEN TOOLS, among which are the following, viz.:

Nixon's Patent Cast Iron Plough; Tice's do.; Seaver and Fay's do.; Wood's and Freebone's do.; Howard's Cast and Wrought Iron do.; do. Wrought do.; do. Double Mould Board and Expanding do.; Sinclair's Side Hill Plough; Beatson's Improved Scarifiers and Cultivators; Harrison's and James' Patent Corn Shellers; Jaquith's Threshing Machine; Willis' Patent Straw and Hay Cutter, the most improved and best constructed machine for the purpose ever invented. One of the above Machines is now in use and may be seen at Niles' Livery Stable, Hawley Place.—Also, Safford's Patent Straw Cutters; Hand Straw Cutters; Bennet's Broad Cast Machine for Grass and other Seed; Corn and Turnip Drills; Steven's Patent Steel Spring Hay and Manure Forks; Brade & Co's. Cast Steel Hoes; Wright's Steel Plated do.; Common and Narrow do.; Merrill's Steel Crook Neck do.; Iron and Steel Potatoe do.; Turnip and small Garden do. of all kinds; Garden and Pruning Shears; Transplanting Trowels and Forks; English and American Shovels and Spades; Bisbee's polished Cast Steel Back Strapped Shovel, a new and very superior article; Cam's Cast Steel Scythes; Brush and other Scythes; Common and Iron Teeth Garden Rakes, together with many other valuable Tools.—Also, a New Improved Tree Brush for destroying Caterpillars.

GARDEN AND FIELD SEEDS.

JOSEPH BRIDGE, No. 25, Court-street, has just received per London Packet, and for sale, an extensive variety of Agricultural and Horticultural Seeds, which added to his former collection makes the greatest assortment in New England—among them are 50 bushels early and late Peas, of various sorts; 150 lbs. Turnip, 100 lbs. RUTA BAGA, 200 lbs. Carrot, 100 lbs. Beet, 100 lbs. MANGEL WURTZEL, 50 lbs. Cabbages of sorts, Cauliflowers, 100 lbs. Radish of sorts, Lettuce of sorts, Endive, Kail, Celery, SALSAFIE, SCORZENERA, Onion, Leek, Sweet Marjoram, Thyme, Sage, summer and winter Savory, Lavender, sweet Bazil, Chervil, Fennell, Burnet, Grass Seeds, viz:—Herds, red and white Clover, Foul Meadow, Red Top—with a large collection of ORNAMENTAL SEEDS.

Garden Tools, viz:—Pruning and Budding Knives, Pruning Saws, Pruning Shears, Garden Reels and Lines, transplanting Trowels, Rakes, Dutch or Pushing Hoes, Edging Irons.

Gooseberry and Currant Bushes, Honeysuckles, Garden Roses, &c. 1200 Flower Pots with stands.

GREEN HOUSE PLANTS, a large variety, constantly for sale, such as Roses, Myrtles, Geraniums, Agapanthus, Orange Trees in fruit and blossom, Rosa Multiflora or Garland Rose, Mountain Daisies, Laurustines, &c. 50,000 THORNS or QUICKS for live fences.

ENGLISH CHEESE, and fine ENGLISH SPLIT PEAS. March 27.

LEAD PIPE FOR AQUEDUCTS, &c.

THE subscribers being appointed Agents for vending LORING'S IMPROVED LEAD PIPE, have constantly on hand, at their Store, No. 20, Merchants' Row, a supply of different sizes and thickness. The manner in which their Pipe is manufactured renders it superior to the English or any other manufacture, and comes at a less price. Orders for any quantity or size will be executed at the shortest notice.

LINCOLN FEARING & CO.

TERMS OF THE FARMER.

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